

RECEIVED  
CENTRAL FAX CENTER  
SEP 29 2006

CLAIM AMENDMENTS:

Claims 1- 26 (Canceled).

27. (Currently amended) A black currant anthocyanin-containing food composition suitable for human consumption, which comprises 5 to 25 % by weight of black currant anthocyanin and an organic acid content of not more than 5 % by weight on the basis of solid matters, and monosaccharide is not essentially found.

28. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, wherein the black currant anthocyanin comprises delphinidin in an amount of 2.5 to 12.5 % by weight on the basis of solid matters.

29. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, wherein the black currant anthocyanin comprises delphinidin-3-o-rutinoside in an amount of 2 to 10 % by weight on the basis of solid matters.

30. (Currently amended) A process for producing black currant anthocyanin-containing food composition [[s]] suitable for human consumption according to claim 27; wherein black currant juice, as a starting material, is purified and concentrated with a negatively charged reverse osmosis membrane.

31. (canceled)

-2-

U.S. Serial No. 10/019,402  
Attorney docket No. VX012397 PCT

32. (Currently amended) The process for producing black currant anthocyanin-containing food composition **[[s]]** suitable for human consumption according to claim 30, wherein the negatively charged reverse osmosis membrane has a salt retention rate of 5 to 20% in the case of NaCl.

33. (Currently amended) The process for producing black currant anthocyanin-containing food composition **[[s]]** suitable for human consumption according to claim 30, wherein an ion-exchange resin is also used to adsorb and concentrate anthocyanin.

34. (Currently amended) The process for producing black currant anthocyanin-containing food composition **[[s]]** suitable for human consumption according to claim 33, wherein the ion-exchange resin is a strong acid cation-exchange resin.

35. (Previously presented) A food or drink including the black currant anthocyanin-containing food composition suitable for human consumption according to claim 27.

36. (Previously presented) The food or drink according to claim 35; wherein the food or drink is candy, chewing gum, juice, chocolate, tablet, gelatinous food, or jam.

37. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, which contains an effective amount of the black currant anthocyanin for improving visual function selected from the group consisting

-3-

U.S. Serial No. 10/019,402  
Attorney docket No. VX012397 PCT

of alleviating asthenopia compared to as asthenopia before ingestion of the composition and improving adaptation to dark as compared to adaptation to darkness before ingestion of the composition.

38. (Previously presented) The food or drink according to claim 35, which contains an effective amount of the black currant anthocyanin for improving visual function selected from the group consisting of alleviating asthenopia compared to as asthenopia before ingestion of the composition and improving adaptation to dark as compared to adaptation to darkness before ingestion of the composition.

39. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, which has an effect for improving blood fluidity compared to blood fluidity before ingestion of the composition and/or an effect for lowering blood pressure compared to blood pressure before ingestion of the composition.

40. (Previously presented) The food or drink according to claim 35, which has at least one of an effect for improving blood fluidity compared to blood fluidity before ingestion of the composition and an effect for lowering blood pressure compared to blood pressure of before ingestion of the composition.

41. (canceled)

-4-

U.S. Serial No. 10/019,402  
Attorney docket No. VX012397 PCT

42. (Previously presented) A black currant anthocyanin-containing food composition suitable for human consumption, which comprises, on the basis of solid matters, 5 to 25 % by weight of black currant anthocyanin, and not more than 5 % by weight of organic acid content.

43. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 42, wherein the black currant anthocyanin comprises, on the basis of solid matters, delphinidin in an amount of 2.5 to 12.5 % by weight, and delphinidin-3-o-rutinoside in an amount of 2 to 10 % by weight.

44. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 42, which is prepared by purifying, separating and concentrating the black currant anthocyanin in a retentate with a negatively charged reverse osmosis membrane from monosaccharides and acids contained in a black currant raw material.

45. (Currently amended) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 44, ~~wherein monosaccharides is not essentially found~~ that is free of monosaccharide.

46. (Currently amended) A black currant anthocyanin-containing and monosaccharide-free concentrated solution suitable for human consumption, which comprises, on the basis of solid matters, 5 to 25 % by weight of black currant anthocyanin, and not more than 5 % by weight of organic acid content.

-5-

U.S. Serial No. 10/019,402  
Attorney docket No. VX012397 PCT

47. (Currently amended) The black currant anthocyanin-containing and monosaccharide-free concentrated solution suitable for human consumption according to claim 46, wherein the black currant anthocyanin comprises, on the basis of solid matters, delphinidin in an amount of 2.5 to 12.5 % by weight, and delphinidin-3-o-rutinoside in an amount of 2 to 10 % by weight.

48. (Currently amended) The black currant anthocyanin-containing and monosaccharide-free concentrated solution suitable for human consumption according to claim 46, ~~wherein monosaccharides are not essentially found,~~ and which is prepared by purifying, separating and concentrating the black currant anthocyanin in a retentate with a negatively charged reverse osmosis membrane from the monosaccharides and acids contained in a black currant raw material.

49. (Currently amended) The black currant anthocyanin-containing and monosaccharide-free concentrated solution according to claim 46 further processed into a form of a member selected from the group consisting of a paste, gel and powder.